

GREY SANDS

GREY SANDS PINOT GRIS 2012

Appellation: Tamar River Valley; Tasmania

Winemaker: Peter Dredge
Closure: Screwcap
Alcohol: 14.1%



Vineyard

Grey Sands is a small (3.5 Ha) family owned vineyard, established in 1989 by **Robert & Rita Richter** on the western edge of the Tamar Valley, 150m above sea level in Northern Tasmania. The Richters very deliberately chose the vineyard site because of its aspect, slope and low fertility soil. They have planted the vineyard to high density as is common in Bordeaux and Burgundy to take advantage of the low fertility soils. 8800 vines/Ha combined with hard pruning keeps the yield per vine down to less than 1 kg. They do not irrigate to encourage the vines to use the full soil profile, tapping down through a layer of hard-pan to the moisture retentive clay beneath.

Tasting Notes

Light gold in colour, the nose shows complex aromas of dried banana, baking spices and a hint of incense. The palate presents rich fruit characters of ripest peach and oven-baked quince, perfectly balanced by natural acidity. The densely textured mouth feel is backed up by a very long, satisfying finish.

Reviews

Few vineyards produce pinot gris in the fully ripe, luscious and textural style as consistently and deliciously as Rita and Bob Richter's Grey Sands vineyard near the Tamar River in Tassie. The perfect accompaniment to a chunky pork terrine.

Max Allen, Gourmet Traveller, July 2015

Vintage

A warmer than average late summer and early autumn, punctuated by some short, sharp cold spells made harvest date predictions difficult. Crop levels were low, probably due to the cold, wet summer in 2011. We had our earliest start to vintage this year with our first pick on 28/3 and final pick on 24/4.

Wine Information

Concentration and minerality from low yields with layered savoury complexity from wild yeast ferment and long lees contact.

Clones D1V10(Colmar836-1), E6V3(Rulander/Jackson),INRA,

Vines planted 1989-1994.

Whole bunch pressed to old French oak for barrel ferment relying on indigenous yeast. MLF most years and extended time on lees, minimum 6 months.

